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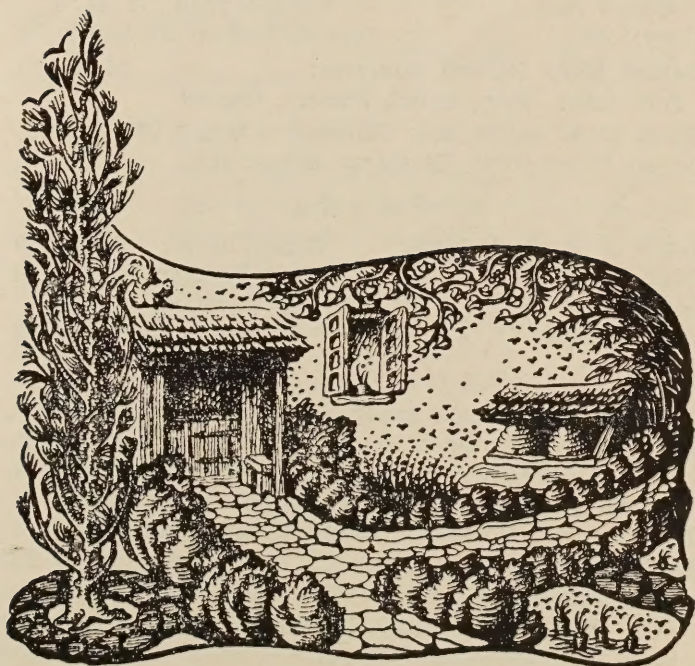
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The Cottage Herb Garden

Washington Cathedral

Mt. St. Albans

Washington 16, D. C.



When ordering by mail please note:

There is a minimum packing charge of .25 for each package sent out.

Postage is additional. Please try to estimate weight of your order and check with your Post Office on new postal rates. Any over-payment will be promptly returned to you. Please make all checks payable to: COTTAGE HERB GARDEN.

Herbs and Spices

The following HERBS and SPICES are available in small jars at .25. Compartment boxes for mailing assortments of these jars are available. Boxes for 2 jars .05. Boxes for 4 or 6 jars are .10.

Anise	Gumbo file
Basil	Herb Salt
Bay leaf	Nutmeg, whole
Caraway	Marjoram, sweet
Cardamon	Mustard
Celery salt	Mustard seed
Celery seed	Onion powder
Chili powder	Onion salt
Cinnamon, stick	Oregano
Cinnamon, ground	peppercorns
Cloves, whole	Poppy seed
Coriander	Rosemary
Creole seasoning	Saffron, Am.
Cumin	Sage, leaf
Curry	Sage, rubbed
Dill	Salt, smoked
Fennel	Savory, summer
Garlic salt	Sesame seed
Garlic powder	Tarragon
Ginger root	Thyme
Chervil .35	Vanilla bean .75 ea.
	Spanish Saffron .75 and \$1.50
Cottage Herb Garden Mixtures:25 & .60
For: Meat, Soup, Salad, Poultry, Omelet	
HERB TEAS in .25 jars: Camomile, Catnip, Horehound,	
Linden, Peppermint, Sassafras, Spearmint.	

Foods

<i>House of Herbs Products</i>	Wine Vinegar (plain) .59
Sylph Dressing79	Wine Vinegar (garlic .69
Onion Soup79	or tarragon)
Maestro Sauce75	Salt Free Seasoning79

Cottage Herb Garden Products

Wild and Herb Mustards25 & .60
Herb Flavored Vinegars:	2 oz. bottle .25
Basil Dill Mint	4 oz. bottle .35
Burnet Garlic Rose Tarragon	
Chive, Lemon, Rosemary, Mixed Herb, Thyme	
Clover & Dark Honey, jars25 & .50
Homemade Jelly	.25 & .50
Rose Petal, Mint, Rosemary Orange	
Assorted Fruit Flavors	

GIFT ASSORTMENTS of herbs, jellies & vinegars attractively packaged on trays and in baskets, \$1.50 up

T e a s

<i>Constant Comment</i>		<i>4 oz. tins</i>	
<i>Teas</i>			
8 oz. tin	\$2.70	Rare Mandarin China Tea	\$1.50
4 oz. tin	1.45	Finest Darjeeling	1.00
2 oz. tin	.85	Smoky Lapsang Souchong	1.00
10 tea bags	.55	Rare Jasmine	1.00
24 tea bags	1.10	Imperial Green	1.00
32 tea bags	1.50	English Breakfast	1.00
Tea Favors	.25	Pkgs. teas—4 varieties	1.00
20 teabags in mailing box	1.00	9 varieties	1.98

F r a g r a n c e s

Lavender	.25	.60	\$2.50	Pomander Balls	
Pot Pourri	.35	\$1.00	\$4.00	(trimmed)	\$2.50
Lemon Verbena	.25	.60		(plain)	2.00
Cupboard Sachets	\$1.15			Spiced Pot Pourri in	
Sachet Puffs	.25			fancy glass jars	1.00
Wax Sachets—rose				Sachet granules—violet,	
geranium, carnation,				rose geranium,	
lemon verbena	.50			heliotrope	.25
Vertivert					

B o o k s a n d P a m p h l e t s

Herbs Described, by Eleanor Chalfin	\$1.00
Grandmother's Herbs and Simples, by Anne Mountfort	.75
Herbs Preferred, by Frances Bush	.50
It Is Easy to Grow Herbs, by Gertrude Foster	1.00
Bucks the Artists' County Cooks	2.95
Cooking a la Francaise	1.00
Cooking with an Accent, by Isabelle Gaylord	2.50
Good Cooks Use Herbs, by Mary Collin	2.00
Herbs: How to Grow and Use Them, by Helen Webster	2.75
Herbs for the Kitchen, by Irma Goodrich Mazza	3.50
The Joy of Cooking, by Irma Rombauer	3.95
Herbs, their Culture and Use, by Rosetta Clarkson	3.75
The Art of Cooking with Herbs and Spices, by Miloradovich	3.50
Cooking Maryland Style	2.50
Loaves & Fishes—McClinton—Herb Cooking	2.95
Cottage Herb Garden Cookie Recipe Booklet: New Edition	.50
Garden Spices & Wild Pot Herbs, by Muenscher	5.75

C a r d s a n d S t a t i o n e r y

Photograph card of the Garden Chipmunk, gray squirrel and rabbit, each	.10
Legend of the Dogwood Card	.05
Legend of the Christmas Rose Card	.05
Herb Design Post Cards	2 for .15

Herbal Wreath Note Paper	1.00
Flower Notes Box of 10	1.00
Kitchen Prayer	.50
Scripture Cake Card	.15
Gardener's Labyrinth Card	.05
Herbs in Cooking Card	.15
Photo post cards of Cathedral Grounds and Herb Cottage	2 for .05

Herb Charts

The Cottage Herb Garden's Herb Chart suggests herbs to be used in soups and salads as well as in various fish, egg, cheese, meat and vegetable dishes. The chart has been very popular and is particularly helpful to the cook who may be something of a beginner in cooking with herbs. It measures approximately 14" by 17" and is suitable for framing.

At the Cottage Herb Shop the chart is .35. Ordered by mail it is .50 which includes postage and a mailing tube. Five or more charts may be packed flat and sell for .35 each plus postage on the package and the 25c minimum packing charge.

Bishop's Garden Picture Map

Listing and locating interesting trees and plants, monuments, and structures	\$.35
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Wooden Articles

Pepper Mill	\$2.00	Mortar and Pestle	\$1.50
Wooden Trays	.35	Salad Scissors (large)	1.50
Salt & Pepper Mill		Salad Scissors (small)	1.25
Sets	2.25		

Unfinished herb rack to hold 12 small jars—3 shelves	4.00
Unfinished rack to hold 5 of the 60c size jars	2.50
Frames for Herb Charts, unfinished	2.50
Hand turned wooden salad bowls & trays of various sizes.	

Pottery

Assorted Bowls			60c up
Lusterware: Assorted colors			
Pitchers, 2¼" to 3" high			\$1.25—\$2.25
Pansy Vases: Assorted colors			2.00
Square Tiles: Cork backed, 12 different herb designs			2.00
Round Tiles: Cork backed, state flowers			2.00
Pillow Vases: Pastel colors			1.25
Gray stoneware with herb design decorations:			
“from freezer to oven to table”		casseroles:	
herb jars	1.50	10 oz.	2.00
skillets	1.95, 1.75	1 qt.	3.75
spice jars	1.75	3 qt.	7.00
jam pots	1.75	cruets, pair	2.50
mugs	2.00	pitchers, 18-oz.	2.50
indiv. molds	1.25	26 oz.	3.25
quart molds	3.50	38 oz.	4.25
egg cups	1.25	70 oz.	6.00

B a s k e t s

Shopping Baskets: With handles, various shapes	\$2.00—\$3.50
Assorted Baskets: For every purpose	.50 and up
Fruit Baskets	\$2.00 up
Holland Baskets: Assorted sizes	\$1.00—\$3.50
Assorted baskets for serving	.50—2.25

F o r t h e K i t c h e n

Herb Recipe File: Metal, white, Pa. Dutch design	\$2.00
Canisters: Assorted sizes, shapes and colors	1.00 & up
Mouli Graters: for onion, cheese, nutmeg, vegetables	1.00
Parsley Graters	1.25
Sardine Servers: Also open sardine type tins	1.00
Cooky Cutters	1.00
Garlic Press	1.00
Dela-Ware: white enamel on iron cooking ware with glazed-in herb design in colors	
Skillets	\$5.00, 6.50 & 8.50
Teakettles	\$6.00 & 8.50
Percolators	\$6.00 & 8.00
Teapots	\$5.50
Saucepans	\$4.00, 4.50 & 5.50
Double Boilers	\$6.00 & 7.50
Saucepots with tops	\$6.00 & 7.50

M i s c e l l a n e o u s I t e m s

Whisk Brooms	\$1.10
Hearth Brooms	1.50 up
Tea Towels in Herb Design	1.00
Aprons: Ladies' chintz also	3.25 up
hand blocked tea aprons	\$3.50 up
Garden Gloves: In assorted pastel colors	.85
Cache Pots: green or black	
in 4 sizes	\$5.00, 6.00, 7.00 & 10.00
Tea Cozy: made to order	\$3.50 up

P l a n t s a n d S e e d s

Shipment of plants from the greenhouses can be made throughout the United States, according to Government Regulations, *during spring and fall*. Plants are inspected by the U.S. Department of Agriculture before shipment. **PLANTS ARE HEALTHY, WELL ROOTED AND VERY CAREFULLY PACKED BUT TRANSPORTATION CONDITIONS CANNOT BE GUARANTEED.**

Note: Plants ordered early will not be mailed to you until weather conditions in your area are proper for planting. Seeds are always available.

ANNUAL PLANTS 25c ea. or (1-kind) \$2.50 a doz.
PERENNIAL PLANTS 50c ea. or (1-kind) \$5.00 a doz.
SEEDS are 10c a packet.

THE MINIMUM ORDER accepted for shipment is *six plants*. Six plants wrapped for mailing weigh 3 pounds. Please try to estimate weight of your order and check with your Post Office on new postal rates. Please send

estimated postage plus 50c for packing charge with your check for each order. Any over-payment will be returned to you. *Sorry, no C.O.D.*

SUBSTITUTION: When ordering plants please give substitute choices to save time in handling order.

Plants Only

BERGAMOT—*Monarda didyma*. Perennial. Known also as Bee-balm or Oswego Tea. Fragrant foliage; red flowers. Used as beverage herb, for tea and for flavoring wine.

COSTMARY — *Chrysanthemum balsamita*. Perennial. Long stalks; mint-scented leaves; yellow flowers. Dried leaves used for tea; veal stuffing in France.

GERANIUM—*Pelargonium*. Perennial. Scented leaf.

Apple—Odor of fresh apples; white flowers.

Balm—Large velvety leaves; pink blooms.

Ivy Leaf—Waxy star-shaped leaves.

Lady Mary—Dainty leaves with spicy scent; free bloomer.

Lemon—Lemon-scented leaves; rose tinted flowers.

Mint—Strongly scented; large leaf.

Nutmeg—Small round gray-green leaves.

Oak Leaf—Rich dark green leaves.

Rose—Velvet-like divided leaves which smell of roses and spices; pink flowers.

Skeleton—Aromatic leaves intricately branched; pink blooms.

MARJORAM, POT—*Origanum onites*. Perennial. Aromatic leaves; fragrant white flowers, sometimes pinkish. Used when fresh for tea, when dried for pot-pourri.

MINT—*Mentha*. Perennial. Used for flavoring beverages, vegetables, sauces and confections.

Apple. *Gentilis*. Peppermint. *Piperita*. Spearmint.

Spicata. Pennyroyal. *Pulegium*. Orange. *Citrata*.

Pineapple.

OREGANO—*Origanum vulgare*. Perennial. Wild marjoram. A tall, woody-stemmed garden specie with pink flowers. Delicious in salads and in tomato sauces.

PENNYROYAL—See Mint. PEPPERMINT—See Mint.

PINEAPPLE SAGE—*Ruttilans*. Red blossoms; fragrance of fresh pineapple.

SANTOLINA, GRAY—*Santolina chamaecyparissus*. Perennial. Fragrant silver-gray leaves for border.

SANTOLINA, GREEN—*Santolina virides*. Green, fragrant, low-growing.

SAVORY, WINTER — *Satureia montana*. Perennial. Smooth dark green leaves; pinkish-white flowers. Used to flavor soups and meat.

SOUTHERNWOOD—*Artemisia abrotanum*. Perennial. Feathery silver-green aromatic leaves.

SWEET CICELY or MYRRH. *Myrrhis odorata*. Biennial. Fragrant fern-like leaves; small white flowers. Seeds, plant and root formerly used in cooking and medicine.

SWEET WOODRUFF—*Asperula odorata*. Perennial. Fra-

grant leaves that grow in a beautiful design; small white flowers. Excellent ground cover for a shady spot.

TARRAGON—*Artemisia dracunculus*. Perennial. Pungent rich green leaves. Used for flavoring vinegar, salads and fish sauces. 60c each.

Plants or Seeds

BALM, LEMON—*Melissa officinalis*. Perennial. Dark green lemon-scented leaves. Used in fruit salads and iced tea. Also used in Pot Pourri.

BURNET—*Sanguisorba officinalis*. Perennial. Cucumber scented leaves. Used in salads, soups and iced drinks.

CATNIP—*Nepeta catari*. Biennial. Gray-green leaves; lavender colored flowers. Used as tea. Cats love it!

CHIVES — *Allium schoenoprasum*. Perennial. Slender tube-like leaves have delicate taste and scent of onion. For salads, omelets, meats, sauces.

GERMANDER—*Teucrium chamaedrys*. Perennial. Pungent foliage purple flowers. Good as edging plant.

HOREHOUND—*Marrubium vulgare*. Perennial. Woolly leaves; whitish flowers. Formerly used in candy and in syrup for coughs and colds.

HYSSOP, PINK or BLUE—*Hyssopus officinalis*. Perennial. Dark green leaves; blue and pink flowers.

LAVENDER—*Lavandula officinalis* or *Vera*. Perennial. Gray-green narrow leaves; fragrant flower spikes. Used in perfumes and sachets and was once used in medicines.

LOVAGE—*Levisticum officinale*. Perennial. Large dark-green celery-like leaves; yellow flowers. Stalks used in salads; seeds for flavoring confections.

MARJORAM, SWEET—*Origanum marjorana*. Annual in North, perennial in South. Small fragrant green leaves; greenish flowers. Used in perfume; also for flavoring salads, soups and meats, especially good with lamb.

NEPETA MUSSINI—Perennial. Sturdy green leaves; masses of blue blossoms. Used for edging.

PARSLEY—*Petroselinum hortense*. Biennial or perennial. Ornamental dark green curly leaves. Used for flavoring and garnishing.

ROSEMARY—*Rosemarinus officinalis*. Perennial. Narrow fragrant gray-green leaves; blue flowers. Used for fragrance and flavoring.

RUE—*Ruta graveolens*. Perennial. Much cut leaves, grayish-green; small yellow flowers. Bitter stinging taste; pungent odor. Used sparingly in green salads.

SAGE—*Salvia officinalis*. Perennial. Rough gray-green leaves; lavender-blue flowers. Used for seasoning, particularly pork and poultry. Also tea.

THYME—Perennial. Sturdy, aromatic little plants. Excellent for edging borders in herb or rock gardens. Leaves used for flavoring meats, soups, vegetables and sauces.

English. Broad Leaf. *Thymus vulgaris*. Dark green leaves; rosy-pink flowers.

- French. Narrow Leaf. *Thymus vulgaris*. Gray green leaves; pinkish flowers.
- Lemon. *Thymus citriodorus*. Tiny, dark, glossy leaves; purple blooms.
- Golden. *Thymus aureus*. Green leaves edged with yellow.
- Silver Edge. *Thymus argentiuss*. Green leaves edged with white.
- Creeping. *Thymus serpyllum*. Also called "Wild Thyme." Mauve flowers.
- WORMWOOD—*Artemisia absinthium*. Perennial. Silky gray-green foliage, bitter in flavor. Used medicinally and in making absinthe.

Seeds Only

- BASIL, BUSH—*Ocimum minimum*. Annual. Aromatic green leaves; spicy flower. Used in salad dressings, tomato dishes and in cottage cheese.
- BASIL, SWEET—*Ocimum basilicum*. Annual. Yellow-green leaves; pungent clove-like flavor. Used in tomato dishes, green salads and cooked vegetables.
- BORAGE—*Borago Officinalis*. Annual. Also known as "Bee-Bread." Pure blue flower clusters.
- CHAMOMILE—*Anthemis nobilis*. Annual. Thready, lacy leaves; small daisy-like blossoms. Used as tea.
- CARAWAY—*Carum Carvi*. Biennial. Feathery foliage and white blossoms. The leaves are used in salads and the seeds for flavoring rye bread, apple pie.
- CHERVIL—*Anthriscus cerefolium*. Biennial. Resembles parsley. One of the most versatile cooking herbs.
- DILL—*Anethum graveolens*. Annual. Leaves pungent; yellow flowers. Leaves for flavoring meats and fish sauces; seeds for pickling cucumbers and in vinegar.
- FENNEL—*Foeniculum officinale*. Annual. Finely divided threadlike leaves; yellow flowers. Leaves used to flavor soup or fish; seeds to flavor soups, spiced beets and cakes.
- SAVORY, SUMMER—*Satureia hortensis*. Annual. Leaves used in soups, salads, meats, vegetables, or as a garnish.
- SORREL—*Rumex scutatus*. Perennial. Used in soups.

Other Plants Available

- LEMON VERBENA—*Lippia citriodora*. Fresh lemon scent. For iced drinks, as a tea and for sachets. .50.
- BOXWOOD—*Buxus Suffruticosa sempervirens*. Cuttings from the historical boxwood in the Bishop's Garden. .50
- HELIOTROPE—*Petasites fragrans*. 50c each.
- IVY—*Hedera helix*. Large leaf. Associated with two cathedrals: Washington and Canterbury in England, as the original came from Canterbury. 25c each.
- MYRTLE—*Vinca minor*. 35c each.
- SPURGE—*Pachysandra terminalis*. .25.